

# Tegral Sponge



Our Tegral Sponge is a moist and consistent sponge cake mix for the creation of superior European-style sponge cakes, chiffon cakes, and jelly rolls.

**Product Name:** Tegral Sponge

**Product Code:** 4108869

**Packaging:** 20 kg bag

**Shelf Life:** 9 months

**Usage:** Add eggs and water



## Applications:



Bavarois,  
Mousses and  
entremets



Celebration  
Cake



Genoise



Sponge  
Cake



Swiss Roll



Chiffon  
Cake



Joconde

# Sponge Cake

## Composition :

1. Sponge Cake

Ingredients	Grams
<b>Sponge Cake</b>	
Tegral Sponge Cake	1000g
Eggs	750g
Water	300g

## Working Method:

### Sponge Cake

- Using a whisk attachment, mix all ingredients on slow speed for 1 minute.
- Whisk on high speed for 6 minutes followed by 1 minute on slow speed.
- Scale 300 g for 8-inch cakes.
- Bake for 20 - 25 minutes at approximately 356°F / 180°C.



# Raspberry Log Cake

## Composition & Decoration:

1. Sponge Cake Roll 2. Fillings and Toppings

Ingredients	Grams
<b>Sponge Cake Roll</b>	
Tegral Sponge Cake	1000g
Eggs	750g
Water	300g
Water 2	150g

## Working Method:

### Sponge Cake Roll

- Place all ingredients, except second quantity of water in a mixing bowl and mix for 1 minute on slow, using a whisk attachment.
- Scrape bowl and mix for 6 minutes on high speed.
- Add remaining water and mix an extra minute at medium speed.
- Spread 1100g on a tray lined with parchment paper and bake at 356°F / 180°C for approximately 20 minutes (do not overbake).
- Cover the cake so it does not dry.

## Fillings and Toppings

<b>Topfil Choice Raspberry</b>	<b>1300g</b>
<b>Ambiante</b>	<b>400g</b>

## Tips & Tricks

This recipe yields 2 full slab cakes. If preferred, flip the cake layer as soon as it comes out of the oven on top of parchment with granulated sugar, then fill and roll as usual.

## Fillings and Toppings

- Brush the cake with a simple vanilla syrup and spread 650g of Topfil Choice Raspberry followed by 200g whipped Ambiente and roll the cake on itself with the help of the parchment paper, keeping the cake tight so it does not crack.
- Leave the cake rolled in parchment paper and allow to freeze before cutting.
- Slice while frozen for a cleaner cut.
- Dust with icing sugar or decorate as desired

